026

Glynn J (Jimi)

From: Elisa McCarthy [Elisa@Mechline.com]
Sent: 24 February 2011 15:27
To: EQ CAT
Subject: Mechline's submission - Scotland's Zero Waste Plan
Attachments: Consultation - Respondent Information Form - Waste _2_.pdf; IntroducingWaste20_ComboFile.pdf

To Whom It May Concern:

We are submitting the attached form and supporting documents to respond to Scotland's Zero Waste Plan. We are a member of CESA, and they've also responded. Like CESA, we want to be sure your Team's search for a viable waste solution does not eliminate current innovative and highly successful, tested, methods for waste solutions....particularly food waste. Some methods currently achieve recycling levels that are higher than the proposals are likely to reach. We would like to join CESA and ask the Team's consideration that the proposals are amended to enable the use of alternative food waste solutions. These technologies could actually help better achieve the Zero Waste targets and position Scotland at the forefront of innovative structures for achieving waste reduction.

As you may remember, we (Mechline) are the manufacturers of a food waste digester. Last week, my colleague, Ian Blakeman, asked me to send you hard copies of the electronic documents that I attach. We are very confident that our food waste solution provide an economical, sustainable and viable food waste solution for the commercial foodservice industry.

We hope your team will keep technologies like ours in mind when making recommendations for food waste solutions. We do not think that kerbside collection is the easiest solution. Companies like ours work hard to provide innovative solutions that are operationally easy to implement. When things are easy for operators to do, there is more chance they'll do it.

We have sold our food waste digesters into a variety of establishments and we are pleased that these places have been satisfied with their improved on-site food waste management programme. In addition to the documents I provide you on the machine, I've included a testimonial from one of the installations (HMP Grendon) that speaks to his experience with one of our food waste digesters. See testimonial below...

> *"Mechline's food waste digester helps us easily dispose of approximately 100kgs of food waste per day. We use it in addition to composting on site. It has improved the manual handling of food waste and reduced the maintenance costs of using macerators and maintaining drains. It has also improved the safe and hygienic handling of food waste. We would be happy to recommend the system to others seeking ways to responsibly dispose of food waste in a sustainable and environmentally-friendly way and feel the system has heightened the awareness of food waste as an issue and reduced the amount of food waste generated on site. When required, Mechline has provided quick, helpful and friendly service."*
>
> **Steve Jones GradIOSH, LCGI, MIISRM, MinstLD.**
> H&S Manager, HMP Grendon & Springhill

If I can provide further information, please do not hesitate to contact me.

Kind regards
Elisa

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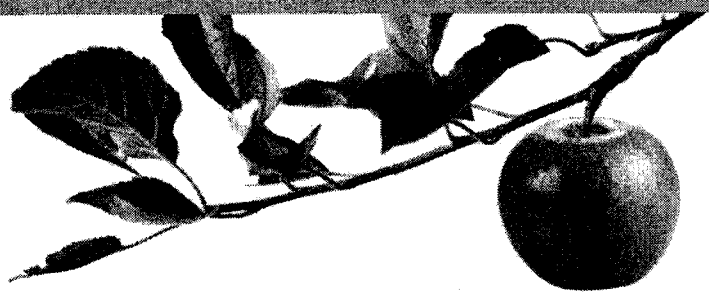
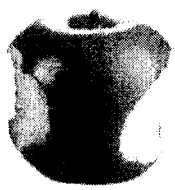
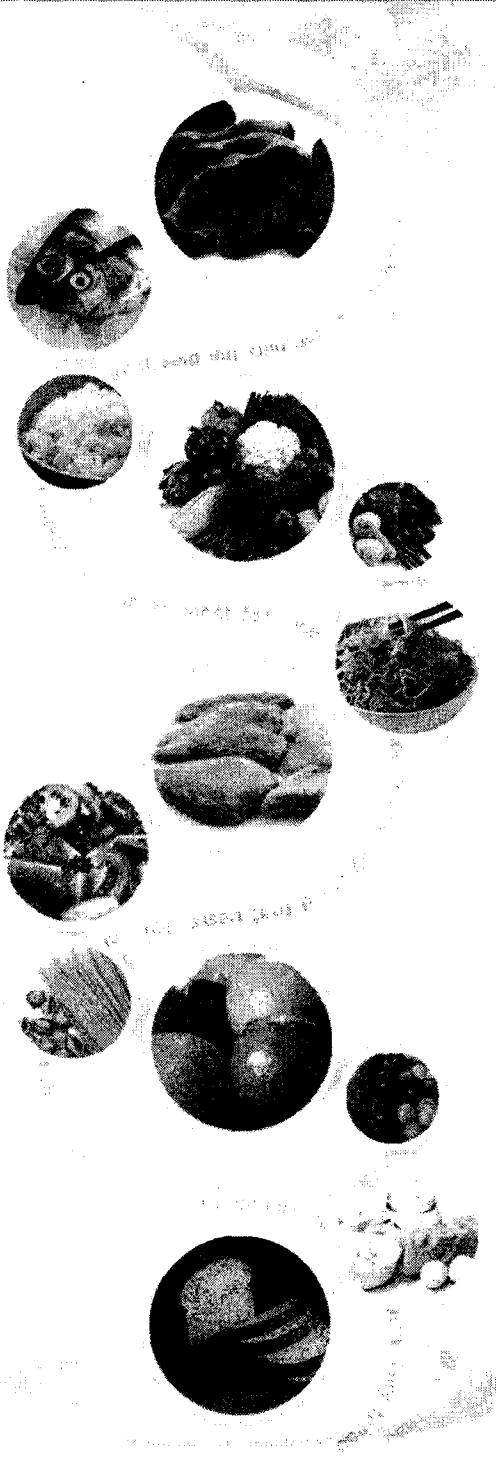




waste2o®

food waste digester

DIGEST UP TO **180kg** OF FOOD WASTE TO GREY WATER IN **24 hrs**



Simply "throw in" the food and walk away...

Everything biodegradable turns into grey water and is sent straight to the drain, using existing services and saving you the hassle of dealing with solid food waste. There is less need to store food waste, reducing odour and vermin problems, whilst improving space.

- **Easy, on-site food waste solution**
- **No solids to manage; no compost to monitor**
- **Food waste digested to grey water**

Sustainable & affordable food waste solution...

Less food waste to transport and no residual waste products to manage take vehicles off the road and improve an operation's overall carbon footprint. Fewer collections **save money** and are **good for the environment.** It's a clean, on-site solution that doesn't require dedicated staff to carry food waste through the kitchen to the bin area – improving hygiene and saving money

- **Less food waste to landfill**
- **Fewer trucks on the road**
- **Labour & money saving**

Eco-friendly & responsible...

Waste$_2$0™ reclaims water from food waste - approximately 70% of food waste is water which can be safely returned to the water treatment plants, meaning the **water is not lost to landfill or incineration**. Manufactured in Milton Keynes, **all components are sourced locally**; ensuring the supply chain is short and quickly available, delivering the additional benefit of Waste$_2$0™ having a low carbon footprint.

- **Water from food waste totally reclaimed**
- **Manufactured locally to improve supply chain & reduce carbon footprint**
- **Food waste separation encourages better waste stream management & recycling**
- **Uses existing drain infrastructure, taking lorries off the road**
- **Green, environmentally-sound solution**

How Waste$_2$O® Works

food waste digester

Completely safe...

The Waste$_2$O™ system uses a bio-enzymatic formula that is completely safe for drains and sewage systems.

"The bacteria are perfectly safe, naturally-occurring and non-pathogenic, i.e. they do not cause disease. They are regarded as safe worldwide and classified under Hazard Group 1.

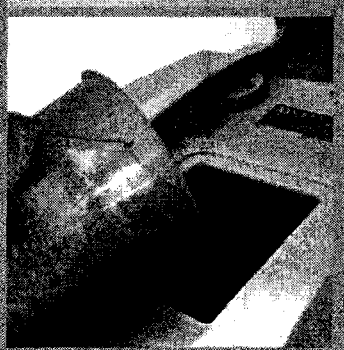
There are also no harmful effects to local drains or sewage systems. In effect the formulation boosts the population of beneficial bacteria in the system, and there would actually be beneficial effects further downstream".

Dr. John Lear (PhD, Microbiology)

Easy as 1-2-3...

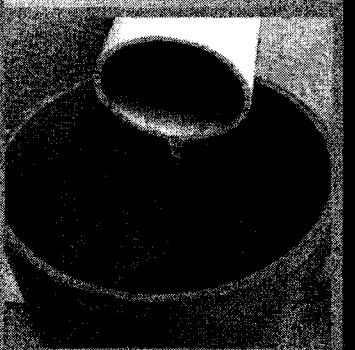
Waste$_2$O™ is an operational friendly, low carbon footprint, on-site, affordable food waste management system that is sustainable, environmentally responsible and commercially viable.

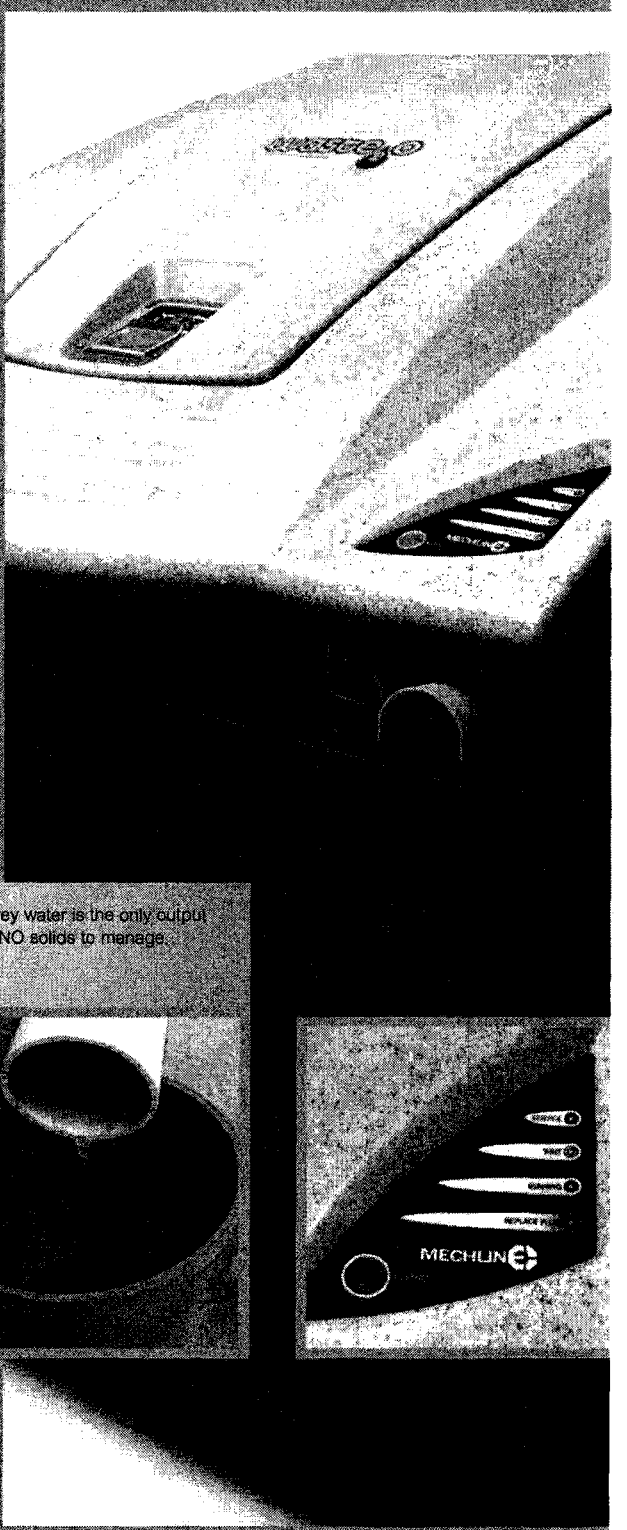
1. Food waste is added to the chamber through the hatch.

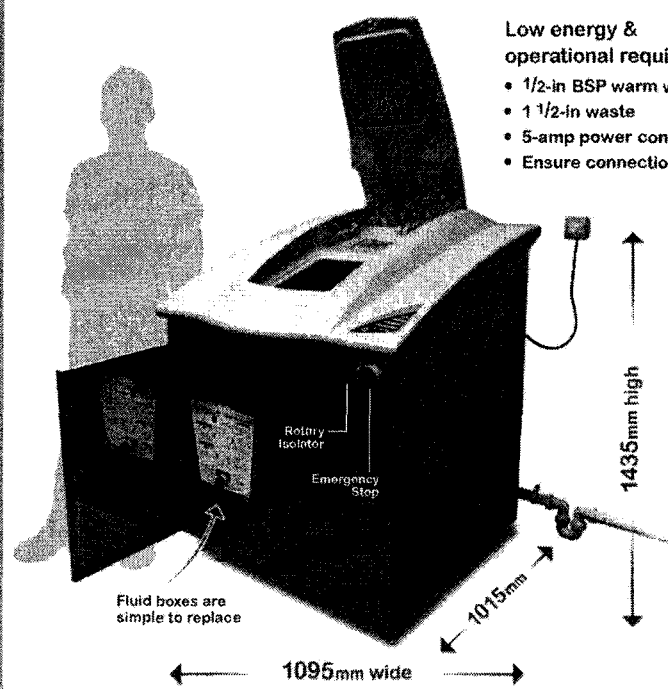


2. Micro-organisms digest the food waste and also start the breakdown of fats, oils & grease (FOGs).

3. Grey water is the only output – NO solids to manage.







Low energy & operational requirements

- 1/2-in BSP warm water connection (50°C)
- 1 1/2-in waste
- 5-amp power connection
- Ensure connection is to foul water drain

- Compact, hygienic, easy-to-use, on-site solution
- All solids reduced to grey water
- Safe for drains – using existing infrastructure
- Reduces odour and vermin problems
- Encourages recycling
- Fewer waste collections cost less & reduce trucks on roads
- Improves carbon footprint
- Future Proofs against increasing collection charges

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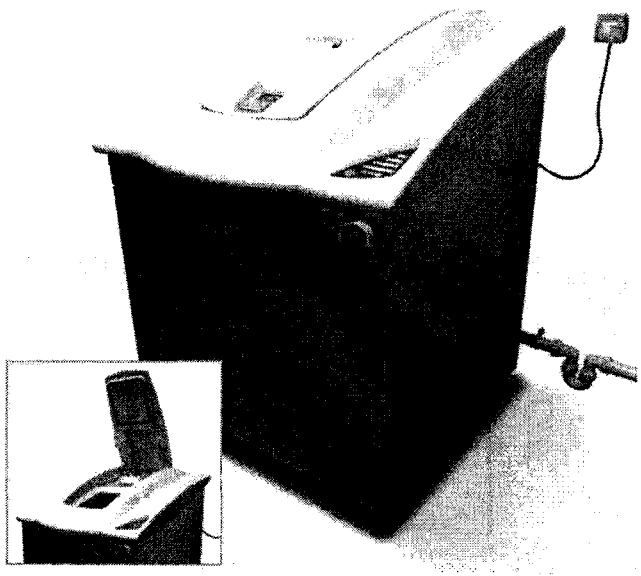
Product Overview
Waste$_2$0™ - Model W20.180



PRODUCT INFORMATION

- Digests up to 180kgs of food waste, over the course of 24-hrs – no organic solids to manage. Maximum performance and machine capacity is dependent on food temperature, schedule of filling and types of food
- The resulting grey water (effluent) is safe for drains and sewer systems
- Only insert soft, organic, bio-degradable food, such as raw & cooked meat, fish, vegetables, fruit, pasta, noodles, bread, rice, etc. and avoid heavily fibrous materials (like vegetable & fruit husks), raw dough, etc. These foods will require conventional disposal. See User's Manual for details
- For optimal performance, do not over fill. It is recommended to top up food waste, up to 45kgs, over a 6 hour period. The 45kgs is a guideline
- Avoid putting in frozen or cold food waste. Keep food waste at room temperature for optimal performance
- Do not subject machine or fluid to low temperatures. Care must be taken to provide adequate cover and protection from temperatures lower than 5°C
- The bacteria in the product are safe and naturally occurring, classed as Hazard Group 1; they could boost the population of "good" bacteria in the system for beneficial effects further downstream
- The formulation begins the breakdown of Fats, Oils & Grease (FOGs) to help minimise the chance of blockages further down the drain
- Fluid replacement approx every 30 days
- Annual top up of wood chip required
- One-year warranty for parts & labour

SPECIFICATIONS

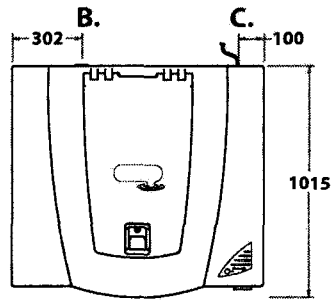
- CE-certified
- Stainless steel external panels
- Mounted on height adjustable legs
- Supplied with starter bioenzymatic fluid pack (approx 3-month supply) – subsequent fluid boxes (enzyme replacement) are sold separately as master boxes of 3x 5-Litre packs
- Supplied with first year's supply of wood chips
- Locking service access panels to the front where electronics and enzyme replacement box are situated. Left panel is key locked for easy access to fluid boxes. Right panel uses a service lock to restrict access to the electronics
- Moulded MDPE top is impact resistant, with inset access lid for food waste insertion
- The lid locks down when fluid box is empty. There are also visual and audible indicators to notify of replacement box requirement
- Lid will also lock if machine is overloaded to ensure correct usage
- Unit requires 5-amp supply, with 15mm (1/2-in BSP) hot (warm) water feed. 42mm (1 1/2-in) drain
- Overall dimensions 1095mm wide x 1015mm deep x 1435mm high
- Permanent (24-hour) warm water supply 50°C required. Services supplied by others
- Must drain to foul water drain
- Optional extras available

Data Sheet
Waste$_2$0™ - Model W20.180

Water Supply:
A. Water connection 1/2" BSP. Permanent (24-hour) warm water supply at 50°C between 2-5 bar pressure. Maximum hardness 70mg per litre

NB: If 50°C water supply is not available, consider installing at least a 50L, 3Kw water heater

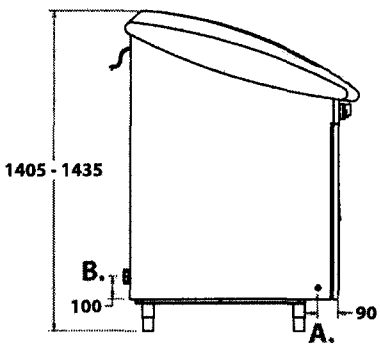
Drain Connection:
B. Drain connection 42mm (1 1/2") at approx. 220mm AFFL running trap or discharge to open floor drain required. Ensure connection is to foul water drain

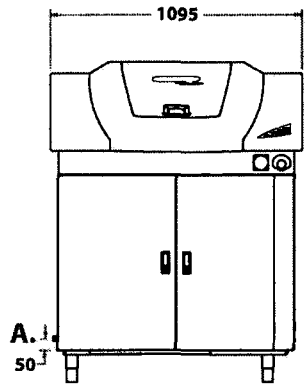


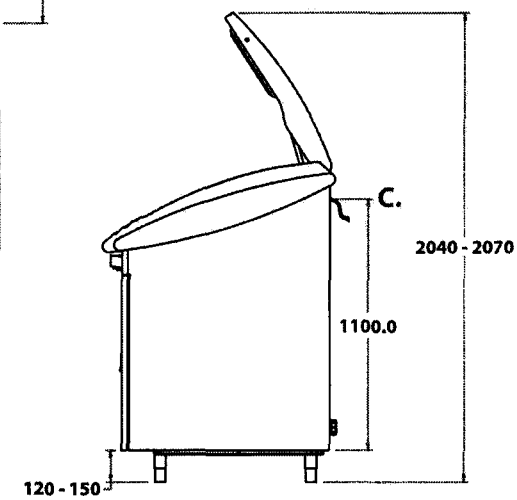
Power Supply:
C. Power connection 5-amp 1 ph. Machine supplied with 1.5m cable and moulded 3pin plug

Minimum recommended wall gap to rear of appliance 90mm

Recommended for installation in a well ventilated area







NB: Installation must be carried out in accordance with local authority requirements. Water supplies require appropriate back flow prevention.

Machine weight:	220kgs, with no food waste. Requires installation on a level base
Machine capacity:	180kgs of organic waste material, every 24-hours. Approximate water usage 600-litres (0.6m^3) per 24-hours
Supplied:	Waste$_2$0™ machine, including delivery. Approx 3-month supply of fluid and one year's supply of wood chips. **NB: Installation not included.** Electrical & water services supplied by others
On-going supplies required:	**Part No: W20.EPAK** Fluid packs (enzymes), sold in Master Boxes of 3-off, 5-litre packs for regular maintenance (each 5-litre pack lasts approx 30 days, depending on site conditions)
	Part No: W20.RECH Annual re-charger pack for top up of wood chips
Optional extras:	**Part No: W20.BOOST** Re-Start Enzyme Booster pack for when machine has not been used for 30 days or more
	Part No: W20.WARR Additional warranty year (for year 2, year 3, etc.)
	Part No: W20.ZIP50 Zip 50-litre localised continuous hot-water heater, wall mounted (Installation not included)
	Part No: W20.BKT Round, double-sealed food waste storage containers, 21L capacity
	Part No: W20.PMS Preventative Maintenance Service (includes 2 site visits 6-mth/12-mth, with Annual Re-Charger Pack)
	Part No: W20.TRL Optional trolley unit for transporting food waste

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Q & A's
Waste$_2$0™ - Model W20.180

What does it do?
Waste$_2$0™ rapidly digests soft food waste and converts it into grey water which runs away to drain – simply throw in the food and walk away. The process is called aerobic digestion, and a naturally occurring blend of microorganisms help with this process.

What can I put in the machine?
The machine will take soft organic food waste such as fruit, vegetables, cooked and uncooked meat, fish and so on. The general rule is that if a human can eat the food, the Waste$_2$0™ can process the food.

What can't I put in the machine?
The machine cannot process anything that is not organic food waste and cannot be easily broken down such as bones, seeds and stones, flower stems, packaging, general waste, cutlery, crockery etc. The general rule is that if a human cannot eat the product, then Waste$_2$0™ cannot process the product. **This is important because placing the wrong products into the machine could cause damage and could void the warranty.**

What stays out:
Meat and fish bones
Raw dough, flours
Pineapple tops
Fruit & vegetable seeds and stones such as mango, avocado, peach etc.
Corn Husks, Flower stems
Oil, fats, soups
Frozen or chilled food (wait until room temperature)

What goes in:
Soft organic material such as
Meats (cooked or uncooked)
Fish
Fruit and vegetables
Pasta, Noodles, bread crumbs, rice
NB: just like a person - do not put too much of any one kind of food into the machine at any one time. A balanced combination of food waste will digest better.

If anything accidentally drops into the machine, is it safe to fish it out by hand?
Yes. There is a paddle mechanism inside the machine that slowly rotates to stir the food waste, but this automatically stops as soon as the machine lid is opened. Rubber gloves should always be worn when retrieving anything from inside the machine.

How much organic food waste can I put in the machine?
Operators can continually "top up" the machine with food waste – up to 45kgs at any one time. A general rule-of-thumb is to fill up to the axle. Much like the human digestive system, the machine gradually processes the food. Trying to put too much food waste into the machine at one time will overload the machine and slow the process. **Note: Excessive overloading will cause the machine to shut down.** The machine can process a maximum of 180kgs of organic food waste over a 24-hour period.

What if my operation has a period of the day when a significant amount of organic food waste is produced - lunchtime for example?
This is very common and is easily overcome by scheduling the loads of food waste put into the machine. Food waste in excess of what the machine can process at any one time should be stored ready to be put into the machine later in the day once the machine has had a chance to process what it already holds.

If the Waste$_2$0™ control panel's amber **'WAIT'** light is on, the machine has sensed that it is working at full capacity. Note that the Waste$_2$0™ lid will automatically lock while the **'WAIT'** light is on. As soon as the machine has digested some of its load, the **'WAIT'** light will go out and the machine lid will automatically unlock.

Do not attempt to force the machine lid open while the 'WAIT' light is illuminated. Doing so could void the machine warranty.

Operational tip: Every time the Waste$_2$0™ lid is opened, a small amount of power, water and microorganism is used. Try to minimise the number of times the machine lid is opened by keeping a sealable food waste bucket by the machine. Open the machine lid and pour the food waste in only when the bucket is full.

Have you any details on how often during the day food waste can be loaded into the unit, e.g. can 180kgs be loaded into the machine in one go, how long would it be before it can be used again and how much extra would it be able to take?

The machine can process a maximum of 180kgs of organic food waste over a 24-hour period. Operators can continually "top up" the machine with food waste – up to 45kgs at any one time. A general rule-of-thumb is to fill up to the axle. If the machine is overloaded, the shot bolt will activate. It is almost impossible to gauge when the next load will be ready, as it depends what kind of food waste went in. Some food groups take longer to digest than others. If the **'WAIT'** light comes on each time you "top up" with food waste, then you are constantly overloading the machine and this could reduce the life span of the machine.

How do I put food waste into the Waste$_2$0™?

Simply open the machine lid and pour the food waste through the hatch onto the woodchips inside, then close the lid.

Why are there woodchips in the machine?

The woodchips are impregnated with specially blended microorganisms that break up the food waste. The woodchips remain in the machine all of the time and only need topping up every 12 months. Mechline will contact you 12 months after your Waste$_2$0™ has been installed to arrange for more woodchips to be delivered.

Can I put refrigerated or frozen food waste into the Waste$_2$0™?

No. Please allow for the food waste to come to room temperature before adding. If very cold food waste is added it will change the conditions in the chamber and could kill the microorganisms that break up the food waste.

Is there any sludge or by-product for me to get rid of?

No. All of the organic food waste will be digested by the machine and will run away to drain as grey water. The only items that will need removing from the machine from time to time are non-digestible items that are accidentally put into the machine.

Is there anything else I need to do to keep the Waste$_2$0™ machine running?

Yes. You must ensure that there is always a box of Waste$_2$0™ microorganism in the machine and that the box is properly connected. This is essential because every time the machine hatch is opened a tiny amount of the microorganism is sprayed onto the food waste. If the microorganisms are not regularly topped up in this way, they will eventually die out and the machine will not be able to function. If the machine lid is opened approximately 25 times per day, the fluid box will last approximately 30 days. If the lid is opened more frequently, the fluid box will require replacing sooner.

The microorganisms have been specially blended for this application and are perfectly safe. The Material Safety Data Sheet for the microorganisms is included with each master box, and there is a copy in the user's manual for your records.

When the fluid requires replacing, the blue **'REPLACE FLUID'** light on the control panel will flash and a buzzer alarm will sound. NOTE: If the fluid is not replaced within 72 hours of the alarm sounding, the lid will automatically lock, and will not release until the fluid box is replaced. Follow the replacement instructions on the fluid box. Contact Mechline for replacement fluid 01908 261511. Always keep a spare box in stock.

Water connections must be 1/2-in BSP, with permanent (24-hour) warm water supply @ 50°C.

Drain connections must be 42mm (1 1/2-in) at approx 220mm AFFL running trap or discharge to open floor drain (must be drained to foul water line)

Installation must be carried out in accordance with local authority requirements. Water supplies require appropriate back flow prevention.

Minimum recommended wall gap is 90mm to rear of appliance for ideal positioning.

Installation should be in a well ventilated area.

What if the red 'SERVICE' light flashes?

The **'SERVICE'** light will flash and the alarm will sound if the machine shaft becomes jammed. If this happens, open the machine lid and remove the cause of the jam. Rubber gloves should be worn for this operation. The machine shaft will not run until the lid has been closed.

What if there is a power cut, or someone turns off the power to the machine, or someone presses the emergency knock-off button?

Waste$_2$0™ will not automatically restart. Once the power is restored, follow the procedure:

1. Turn the isolator on the front of the machine to the **'ON'** position.
2. Ensure the emergency knock-off switch is pulled out.
3. Press the green **'RESTART'** button on the control panel.

The machine will now restart. NOTE: The **'WAIT'** light will illuminate and the lid will remain locked for 20 minutes while the machine warms up. After 20 minutes the machine can be used in the normal way.

What if the machine is left unused for a long period of time?

If the Waste$_2$0™ machine is not used (lid is not opened) for 96 hours (4 days and nights,) it automatically reverts to **'ENERGY-SAVING'** mode. Opening and closing the lid will return the machine to normal running mode.

NOTE: If the machine is not used (lid is not opened) for 1 month, the microorganisms inside the machine chamber will die. In this situation a **'BOOSTER PACK'** of microorganism must be added to the machine chamber before the machine is used. **'Booster packs'** can be purchased from Mechline 01908 261511.

Appliance care
The machine should be regularly wiped down using a disposable cloth and plain water. Do not use bleach or other harsh cleaning chemicals. Never pour floor washing or cleaning water into the machine as the presence of cleaning agents may kill the microorganisms. Do not turn off the power or water supply to the Waste$_2$0™. The machine should be left running.

Max Temp of Hot water service? If 60 degrees, will it need a thermostat fitted?
Yes; a thermostatic mixing valve will be required, set to 50 degrees.

Does the unit come fitted with a check valve or will that have to be provided externally?
One must be provided externally.

Will/could the unit freeze up if it is located outside, even if it is under cover?
There is a danger of this. The unit will need to be protected from this, in an enclosed shed or in a loading dock away from the harsher extremes of the weather. Avoid inserting food that in frozen or very cold. It is best to let it come to room temperature.

What protection will be required if it is located outside?
It must be under cover, with sides and front fixed or temporary (i.e., plastic strips, as in factories). It would be better if the structure had some form of thermal insulation so the cold could not work its way through. Consider using a thermal heater to deliver heat if the unit drops to near zero conditions-this is mainly to protect your investment.

If the unit is located in a separate room, what extract rate will be required? Or will a extraction fan be adequate?
It is always worth getting decent ventilation into the area; we have units that have operated with both standard ventilation and just a fan. The aim is to get approximately 15-20 air changes, but some sites are less than this. It is for each site to determine how best to provide working conditions suitable for its operators and employees.

Is all servicing from the front, or will the unit need to be moved out for access to the rear/sides, e.g. to gain access/replace the agitator?
All servicing is to the front. The motor is to the right-hand side, and it is always worth allowing a little room to that side to allow space for any possible service requirement.

Does the unit have to be drained down for maintenance purposes?
No; in fact it does not have a tank or hold any water, with the exception of water latent in the food waste, which would be dispersed before servicing.

What height does the drain outlet have to be and what type of open floor tundish, gulley, etc.?
The drain exit from the machine is around 220-250mm off the ground (dependent of how high the adjustable feet are set to). Ideally the drain is discharged into a trapped floor gully.

Does the room require a wash down gulley?
This is a decision for the client, but it would help to run the drain outlet and a wash down gulley together, giving the ability to wash down the room, especially given that there may be spillages of food waste, etc.

Can all the contents of the tank, e.g. wood chips, etc., be removed through the top hatch?
Yes; this is actually the only way out of the chamber.

What clearance is required around the unit (off the adjacent walls, etc) for access to the service outlets and where does the electrical connection need to be sited?
Clearance to the rear is a minimum of 90mm. Allow at least this to the left-hand side and more to the right-hand side for access to the motor if needed.

How to determine the capacity of waste/number of units required to cater efficiently for the number of covers served in a catering facility?
The calculation is more a rule-of-thumb as each establishment will differ. Usually outline the following: If you use a range of 0.2kgs to 0.4kgs PER COVER, the lower being where you think there is good control, the latter where it is a more expansive menu i.e. more wastage. For example a restaurant does 100 lunches, 50 breakfast and 250 evening meals, with a total of 400-covers, and it is a broad menu, we have 400 x 0.4kgs=160kgs per day. They may then tell you that they have food waste pick ups twice a week at £85 per lift, giving a monthly charge of approximately £680 per month and an annual charge of £8,160.00. Also, consider costs for black bin liners, as operations could spend £30 per month double bagging food waste.

How much water is required per day, each time it is loaded?
600litres is the daily usage. The water usage is pretty consistent over the day; however, there will be a slight increase during operational hours, as this is when the lid is being opened. So if 600litres per day is the maximum draw, it will use about 50litres per hour on average. This will increase slightly during operation and be less than that during the night.

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Committed to environmentally responsible solutions

Dimensions shown in mm unless otherwise stated. Information and numerical data has been prepared as a general guide to the products but intending buyers & users must satisfy themselves as to the suitability and safety of the products for their particular purposes & duties. No responsibilities are assumed for errors herein. The company reserves the right to alter designs and specifications of the products without notice.

RESPONDENT INFORMATION FORM

Implementing Scotland's Zero Waste Plan: Regulatory Measures to Require Separate Collection of Waste Materials, and Restrict Disposal in Landfill and Input to Energy from Waste Facilities

Please complete the details below and return it with your response. This will help ensure we handle your response appropriately. Thank you for your help.

Name/organisation:
Elisa McCarthy or Ian Blakeman.....
Mechline Developments Limited.....

Postal Address:
15 Carters Lane, Kiln Farm.....
Milton Keynes MK11 3ER.....

1. Are you responding: (please tick one box)

(a) as an individual (go to Q2a/b and then Q4)

(b) on behalf of a group/organisation ☒ (go to Q3 and then Q4)

Individuals

2a. Do you agree to your response being made available to the public (in Scottish Government library and/or on the Scottish Government website)?

Yes (go to 2b below)

No (We will treat your response as confidential)

2b. **Where confidentiality is not requested**, we will make your response available to the public on the following basis: (**please tick one** of the following boxes)

Yes, make my response, name and address all available

Yes, make my response available, but not my name or address

Yes, make my response and name available, but not my address

On behalf of Groups or Organisations

3. The name and address of your organisation will be made available to the public (in the Scottish Government library and/or on the Scottish Government website).

Are you also content for your response to be made available?

Yes ☒

No (We will treat your response as confidential)

Sharing Responses

4. We will share your response internally with other Scottish Government policy teams who may be addressing the issues you discuss. They may wish to contact you again in the future, but we require your permission to do so. Are you content for the Scottish Government to contact you again in the future in relation to this consultation response?

Yes ☒

No

Please return this information form with your comments by 28 February 2011.

Your comments with this form may be sent by post, e-mail or fax to:-

Postal address: Zero Waste Delivery Team
Scottish Government
Area 1-H
Victoria Quay
Edinburgh EH6 6QQ

E-mail: EQCAT@scotland.gsi.gov.uk

Fax: 0131-244 0211

Rural and Environment Directorate
Environmental Quality Division

T: 0131-244 0215 F: 0131-244 0211
E: EQCAT@scotland.gsi.gov.uk

The Scottish Government

By E-Mail
Elisa McCarthy
Mechline Developments Limited

25th February 2011

Dear Ms. McCarthy

CONSULTATION ON IMPLEMENTING SCOTLAND'S ZERO WASTE PLAN: REGULATORY MEASURES TO REQUIRE SEPARATE COLLECTION OF WASTE MATERIALS, AND RESTRICT DISPOSAL IN LANDFILL AND INPUT TO ENERGY FROM WASTE FACILITIES

Thank you for your response to our consultation paper on the above which was published on 2 December 2010. We received your response on 24th February 2011 and have allocated it the reference number **026**. Please quote this reference number on any future correspondence.

Thank you again for your contribution to this consultation.

Yours sincerely

Pp Jimi Glynn

GARY GRAY
Zero Waste Delivery Team

Victoria Quay, Edinburgh EH6 6QQ
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